



CHATEAU GRAND TRAVERSE

ESTABLISHED 1974



2012 PINOT NOIR

THE 2012 GROWING SEASON

The 2012 growing season was both unusual and challenging on Old Mission Peninsula. Beginning in mid-March, our vineyards experienced an unprecedented one-week warm-up that brought daytime temperatures in excess of 90°F. This was immediately followed by a massive blizzard that dropped more than 24" of snow only to melt the next day. Thankfully, the vines remained dormant and protected during this crazy period until bud-break in early May. Summer temperatures accelerated with sustained dry conditions leading to less vigorous growth and slower fruit maturation. As autumn arrived, the rain began to fall and temperatures cooled maintaining fruit acidity as well as furthering ripening. Harvest began two weeks early in late September and lasted until the end of October. Overall, the 2012 growing season provided intense ripening conditions resulting in rich, full flavored reds and wonderfully balanced Late Harvest style wines. We dodged a weather bullet in 2012 and it resulted in exceptional tonnage and high quality wines.

TASTING NOTES

This wine comes alive with flavors of cherry, raspberry and chocolate with medium body, firm tannins and a fruity finish – a combination that matches well with grilled salmon, roast duckling, wild game, red meats, or event dark chocolate.



TECHNICAL DATA

Appellation	Old Mission Peninsula
Varietal	100% Pinot Noir
Production	388 cases
Alcohol Content	12.8%
Harvest Date	October 9 - 20, 2012
Harvest Sugar	24.0° Brix
Residual Sugar	0.4° Brix
Bottling Date	October 10, 2014
UPC Code	083161-19963 9

